

Montana Chef Competition Culinary Excellence Award Gold Class: Appetizer



Recipe Name: [Amaltheia](#) Goat Cheese and Roasted Heirloom Beet Terrine with Pink Lady Apples and Apple-Pepper Gastrique

Chef: Rick Hilles

Restaurant: [Triple Creek Ranch](#)



Montana Ingredients: [Amaltheia Dairy](#) goat cheese.

Yield: *Terrine 11x3x3, Garnishes for 4*

Chef Profile:

Rick Hilles of Triple Creek Ranch, 5551 W. Fork Stage Route, Darby, received two Gold Class awards and a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Hilles's Gold Class award was in the appetizer category for a creation titled: Amaltheia Goat Cheese and Roasted Heirloom Beet Terrine with Pink Lady Apples and Apple-Pepper Gastrique. His additional Gold Class award was in the dessert category for a creation titled: Poached D'Anjou Pear with Wilcoxson's Mountain Berry Ice Cream, Shortbread Cookie and a Duo of Huckleberry and Chocolate Coulis. His Silver Class award was in the main course category for a creation titled: Slow Braised Montana Legend Beef Short Ribs and Cheddar Polenta with Ancho Chile Broth and Parmesan Tuile. (See recipes.)

Amount Ingredients

Terrine

3 cups	Amaltheia Dairy Goat Cheese
5 each	Heirloom beets (gold, purple, red)
1 cup	Beet juice
2 Tbsp	Powdered gelatin

Apple-pepper gastrique sauce

1 cup	Apple juice
½ cup	Apple cider vinegar
1 Tbsp	Black pepper mignonette
½ cup	Chicken stock
1 Tbsp	Honey
¼ lb.	Unsalted butter

Garnishes:

Pink Lady Apples, 3 each; 1 bunch frisee

Apple garnish

Peel the apples and use a melon baller to scoop out the apple as garnish (4 balls per plate). Keep the apple balls in acidulated water to prevent discoloration until use.

Apple chip

Divide an apple in two. Using a slicer or mandoline, cut paper-thin slices from the center of the apple. Poach the slices in a simple syrup until translucent. Lay out the slices on an oiled baking sheet (or silpat) and dry in a 250° oven until crisp.

Apple-pepper gastrique

Place the honey, apple juice and cider vinegar in a pan and simmer until reduced to a syrup. Add chicken stock and reduce by 1/3. Without boiling, swirl in cold butter to thicken to desired consistency. Add black pepper mignonette and adjust acidity and seasoning.

Frisee

Wash the frisee, separate the leaves and remove any discolored or woody pieces.

Method:

Terrine

Roast the beets (with skin on) in a 350° oven until tender. Allow the beets to cool, then peel. Slice the peeled beets to 1/8 inch disks, reserving each color separately. Place goat cheese in a kitchen-aid with paddle attachment and beat to soften to spread-able consistency. Incorporate gelatin into beet juice.

Assembly: Terrine

Line the terrine with plastic film. Spread a 1-inch layer of goat cheese evenly on the bottom of the terrine. Layer the gold beets into the terrine, followed by the red beets and then the purple beets. Pour the beet juice into the terrine to cover the beets. Wrap the terrine, place in refrigerator and press under a light weight overnight to set. When set, unmold the terrine by inverting on a platter.

Presentation / Plating Notes: Cut ½ inch slices from the terrine. Place a small bunch of frisee, 4 apple balls and an apple chip on each plate. Lean terrine slice on frisee, and spoon apple-pepper gastrique onto plate.